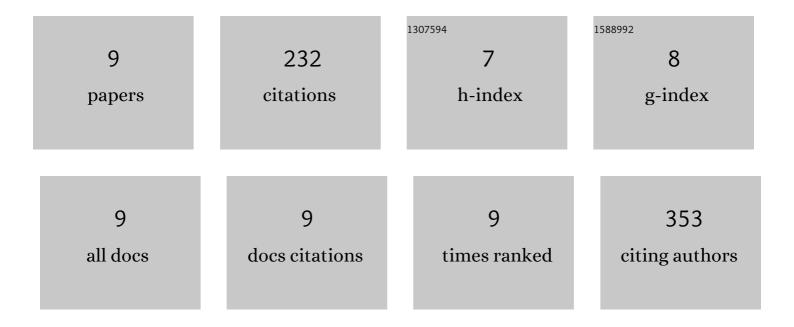
## Meng Gui

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1916352/publications.pdf Version: 2024-02-01



MENC GU

#	Article	IF	CITATIONS
1	Bioactive peptides identified from enzymatic hydrolysates of sturgeon skin. Journal of the Science of Food and Agriculture, 2022, 102, 1948-1957.	3.5	13
2	Stability of Ceylon spinach ( <i>Basella alba</i> L.) seed protein extract and its effect on the microbiological, chemical and sensory quality of sturgeon fillets stored at 4 ŰC. International Journal of Food Properties, 2022, 25, 1432-1445.	3.0	0
3	Effect of AHL-lactonase and nisin on microbiological, chemical and sensory quality of vacuum packaged sturgeon storage at 4ºC. International Journal of Food Properties, 2021, 24, 222-232.	3.0	5
4	Detection of New Quorum Sensing N-Acyl Homoserine Lactones From Aeromonas veronii. Frontiers in Microbiology, 2018, 9, 1712.	3.5	24
5	Effects of quorum quenching by AHL lactonase on AHLs, protease, motility and proteome patterns in Aeromonas veronii LP-11. International Journal of Food Microbiology, 2017, 252, 61-68.	4.7	28
6	Chemical characteristics and antithrombotic effect of chondroitin sulfates from sturgeon skull and sturgeon backbone. Carbohydrate Polymers, 2015, 123, 454-460.	10.2	42
7	Rheological, emulsifying and thermostability properties of two exopolysaccharides produced by Bacillus amyloliquefaciens LPL061. Carbohydrate Polymers, 2015, 115, 230-237.	10.2	64
8	Biogenic amines formation, nucleotide degradation and TVB-N accumulation of vacuum-packed minced sturgeon ( <i>Acipenser schrencki</i> ) stored at 4 °C and their relation to microbiological attributes. Journal of the Science of Food and Agriculture, 2014, 94, 2057-2063.	3.5	40
9	Paraplantaricin L-ZB1, a Novel Bacteriocin and Its Application as a Biopreservative Agent on Quality and Shelf Life of Rainbow Trout Fillets Stored at 4°C. Applied Biochemistry and Biotechnology, 2014, 174, 2295-2306.	2.9	16